



All-in-One Grow Kit Instructions

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Inoculation Instructions

Remove the tape and unfold the bag so that fresh air can flow through the filter patch. It is best to clean the kit and injection site with the provided alcohol swab and to work in the cleanest environment possible to reduce the risk of contamination. Be sure to turn off all fans, ventilation, and HVAC systems in the room you are working in 30 minutes prior to inoculating your kit. Wash hands and clean the work area with 70% isopropyl alcohol for best results.

Before use be sure to thoroughly shake up your liquid culture or spore syringe, failing to do so can result in an uneven injection use. Inject around 5ccs of spores or liquid culture solution through the self-healing injection port. This amount will vary depending on the potency of your syringe. It is important not to inject too much solution as this may cause the kit to become over saturated. After inoculating do not mix the kit. You may need to rotate the kit to allow the solution to spread evenly through the grain portion but mixing is not necessary. Place the kit in a warm place to allow it to incubate (avoid keeping it in direct sunlight). Incubation temperature will vary depending on the species but is generally around 75-83 degrees.

In about 8 to 12 days after inoculating your mushroom grow kit, the grain at the bottom of the kit will start to turn white or "colonize". Wait until the grains have colonized 75 to 100 percent. Once that happens you can mix the entire contents of the kit to disperse the grain throughout the soil. Wait and allow the entire kit (grain and substrate) to fully colonize. You will want to fruit the kit once the entire substrate reaches 80% or higher colonization. Ideally you want to wait until it is 100% but sometimes mycelium growth will slow down and your kit may not reach full colonization within an ideal time frame. Now you can begin to fruit your kit.

Dung Lovers Fruiting in the bag Instructions

If you plan on fruiting the kit in the bag, you will want to open the bag (cut the very top sealed part of the bag off) to give the substrate some fresh air once it is fully colonized. Then mist the substrate with clean or distilled water if it appears to be drying out. Fold the bag shut to hold in moisture. This can be done with some paper clips, binder clips or tape. Drop the temperature to induce fruiting. This is usually around 70-75 degrees. Open the bag once a day or every other day to give the substrate fresh air.

The three factors that will take the substrate from a vegetative stage to a fruiting stage are temperature, oxygen level and humidity. Controlling all of these at the right time will cause the substrate to fruit. It usually takes about 2 weeks (10-16 days). Once the kit starts to fruit you will see tiny mushrooms or "pins" forming on the substrate. As the pins develop and grow upward you may need to open the bag to make more room for the growing mushrooms. Once the mushrooms are fully grown, harvest them and fold the top of the bag closed. This is to prevent the substrate from drying out. Mist the substrate to rehydrate if necessary. More fruits should continue to grow in the coming weeks.

Wood Lovers Fruiting Instructions

1. With a clean knife or razor cut a 2 inch "X" in the center of the bag and substrate. If possible, wipe the cutting area and knife/razor with isopropyl alcohol.
2. Deflate the bag and roll the excess top of the bag down so there is little to no air in the bag.
4. Place the kit somewhere at room temp but not in direct sunlight. Ambient room light works best. (Kitchen counter tops work great)
5. With the supplied bottle, mist as needed around the cut "X" (2 to 3 times daily). Do not let the substrate dry out. Give the kit enough water each day to offset evaporation. You can use tap water to refill the bottle.
6. After 4 to 8 days you will see the beginning pins of the mushroom starting to form where the "X" was cut. You can continue to lightly mist but do not allow it to become over saturated.
7. After the first growth starts out of the bag the mushroom will be ready to harvest in about 7 to 10 days but this can vary depending on variety.
8. To harvest just gently rock the mushroom until it breaks loose from the block.
9. To get a second flush from this block, inspect it after harvest and make sure there are no green contaminants and no foul odors emitting from the block. If everything checks out, close the flaps of the "X" and lay the block down on its side to close the "X" up. You can also use tape to close up the "X" cut.
10. Cut another "X" on the opposite side of the bag and repeat from step 5.